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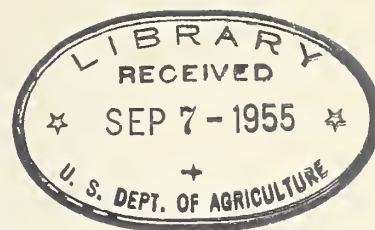
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U.S. Agricultural Marketing Service.  
Poultry Division //  
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Shell Egg Thermostabilization //



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